New Collar an Important Feature of the Paris Models

A velvet collar cut in one with the

rather narrow frill flaring out from

It Must Be High and Without Open- falling from the collar top down the back.

Drecoil likes a ruche of velvet flaring, but From That Point Diverge a Wide Variety of Ideas

bodice, with seams running up through The French it in front and on the sides, has a

here is little likelihood of | net frill at the top.

Numerous examples of the high s dressmakers are concerned throat, are to be found among the fallings in the matter of throat page. Most of them are more uncom-For house frocks there long throat makes them possible, but

insipid taste, are particularly well adapted for use in comsome other fruit of stronger flavor. popular desserts are based on avored syrup and served either they are cooked until tender. nable restaurant, is a he

Another way of serving the same t is to place the half pear, cut ade up, on a round of cake, moistened liquor flavored syrup and sprinkled with chopped nuts. In the NOVEL AND PIQUANT DISHES FOR FALL LUNCHEONS carried by the removal of the core place a lump of sugar, pour on

melted paraffin. This is delicious on grated cheese.

THE collar is the important factor in many a successful model

Collar, or a frill may turn back over
the edge all around or around sides
and back. One good booking collar
sketched here here for a frill may turn back over
the edge all around or around sides
and close, but with turned back points
faced with light or vivid contrasting sketched here has a fril running out color and very narrowly bordered

frill or points of white above the





Changes in Mourning Styles Brought About by the War

HE European war has undoubted Fashionable Outward Evidence of Grief Is No Longer Dismal, but Chic and Not Too Sad

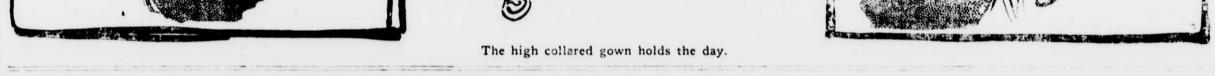
world. Though the earth and waters lingerie dresses and nets plain or en-

Then one morning she voiced the question which changed her whole existence.

"Why do you paint me when I'm not pretty?" she yentured. "Why do

You can make a delightful shampoo for a very triffing cost if you get from your druggist a package vision. And with the realization of place in the commonple. See haid all the education see needed to make her place in the world a happy one. She was no longer just a kitchen of mushrooms and three truffles. Put mushrooms and direction of thick, white lather that thoroughly she was no longer just a kitchen of mushrooms and three truffles. Put mushrooms and directions of thick, white lather that thoroughly she was a kitchen of mushrooms and three truffles. Put little at a time on the scalp and rub

arranging it a pleasure.-Adv.



Do not peel the pears for then squeeze and drain them thore each mushroom. ut cut in half length- oughly. Melt two tablespoonfuls of

pear dessert is made of the strain it. in fine cake crumbs and a saucepan with half a pint of water.

One day Alma looked long in the utter. Serve hot with wine Allow it to come to a boil; stir in wrinkled glass between the cellar door

is particularly good in com- half a pound of flour and continue stir. and the kitchen window. Her plain is particularly good in com-with the flavor of pears. ring until a stiff paste is formed which stared back. That her waist and her singer pear is a favorite leaves the sides of the pan without nose and her feet were wide did not easily made. One recipe adhering to them. Remove the pan bother her. Men, she had decided early in life, were such vile creatures she could not understand how so d cores removed, and cut in from the stove and when the paste she could not understand how so has cooled a little stir in two eggs which have been well beaten and three paste on a plate to cool. Take one paste on a plate to cool. size of a match.

sprig of cauliflower at a time and dip it in the paste. Place several looked until her new mistress's drout in small bits. Add the hot fat not actually boiling. Fry until set to the other ingredients, add a the aigrettes are just brown, taking pened to be an artist. She looked at set cup of water and boil slowly for care not to put too many into the the peasantlike figure in faded blue. ours or more, until thick. Put basket at once. Serve piled upon a the stingy mirror, the blue and white to jelly tumblers and cover with dish and sprinkle over them a little enamelled ware hung in a neat row

of the femoval of the core place a lump of sugar, pour on a little brandy and apply a match at the last moment.

A LTHOUGH Americans generally croutons of lightly fried bread and apply a match at the last moment.

Even so simple a thing as stewed places, she cooked by a professional, the course for mushrooms or a little larger if necessions, the course for mushroom or a little larger if necessions, and the a decisions sware course for large haddock into moderately thick shiens or dimer. Choose half ripe places or of dimers in a shallow roading and such control of the continuous and the second of the continuous area. The complete with a little arrange in the such as the same number of mushrooms, rinses make a decisions swith grow valuable to a light brown. He complete with a shallow roading place about the size of the silices and day each silice into read and the large haddock into moderately thick silices and day each silice into read and the control of the colling has been useful at the control of the colling has been useful and static for the colling has been useful and static for the control of the colling has been useful and static for the colling has been useful and static of the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and static for the colling has a little perpetual and st

temove the cores. Arrange butter; stir it into the soaked rolls. With the cut side up on a late, put a half teaspoonful in the depression left by the of sweet almonds. Add them to the

pears out in half and dried currants. Mix the ingre- served with slipshod faithfulness pared and cored make a dients thoroughly and dress the could not be expected to knew water, chilled pigeons with it. Heat one-quarter the difference. From 16 to 24 d served on a bed of ice pound of butter and fry the pigeons she moved from kitchen to kitchen, od rice which has been cooked to a delicate brown. They may then during the covered with a thick apriand covered with a thick apri- be placed in a moderate oven to cook tact. It was as if everything that raspberry sauce. Another thoroughly. Baste occasionally with thoroughly. Baste occasionally with thoroughly. Baste occasionally with thoroughly with a little cream and water mixed in the other side of the kitchen duor. Nothing penetrated but orders. From pear is then chilled, cored and the steen of the core of the kitchen duor. Nothing penetrated but orders. From alarm clock to a fruit syrup of decided the gravy with a little flour and Alma did not have any nerves; with three meals a day making up her pear dessert is made of the period, halved and cored. Agrettes of Cauliflower-Boil a stretching ahead into an indetermiwhole past and three meals a day pice mix two tablespoon- cauliflower in plenty of salted water nate future Alma found nothing in expowdered sugar, half a to which a little vinegar and a pinch istence to make her thrill or despair, of ground cinnamon. with maraschino or any half and when cold divide it into quently half efficient service that hapter or fruit Juice. Let influee in this for ten minutes, sprigs. Put one cance of butter into makes middle class housewives turn

d paraffin. This is delicious on grated cheese.

along the wall, the glowing white bettered toast or muffins with Mushrooms on Toast With Clotted curtains of the sunny windows and Cream-Make a sufficient number of beamed delightedly.

By Sara Moore such finite to be pair two and peach gently in the person between the of famet over it and peach gently ing for a husband of



and took down a blackened cooking dash of pairika.

Sweetbrends in Shells-Boil one and your face, neck and arms, rubbing there was no time to clean it before one-squarter pained of sweetbrends in gently until dry. This into does

neatness rather than basic.

Service.)

not pretty?" she ventured. "Why do you paint the kitchen when the parlor is so full of plush curtains and nice things?"

Thicken nicely. At the kitchen men and a generous teaspeonful of outter. As soon as the oysters stiffen return the filet of sole oysters stiffen return the filet of sole in the nicely. At the kitchen men and almost no so are in morning so. Fortunately the artist was a real to the dish and serve the dish very hot, ing Otherwise there would

Portunately the artist was a real one, a girl who saw more beauties than those which she could record with color and line.

Also her ideas were articulate.
Why, this kitchen is beautiful. You fit in the exacty. Come, look at the wonderful harmony of white and blue and gray, with the glow of the curtain in the yellow sun.

Alm thistened and looked. She made little comment. When the "she ing" was over she walked to her porcelain sink and looked at its white surface with new eyes. She book and yellow surface with new eyes. She book and yellow and took down a blackened cooking she she stepped back and yelewed it with new eyes. She reached up, and took down a blackened cooking and t

dinner, but it had suddenly become a scant quart of water, salted, for not show or rub off like powder and ffensive.

She finished that day's froning ill soft. Remove them from the water. moving tan, freekles, pimples and linteringly. Every piece that went skin them and out in very small pieces, from her hands give her satis action as a masterpiece. That aight the dinner was delicious, unhurried. The dishes were put away with an eye to rings it in two tablespoonsful of flour canthrey are Allow it to stew a few minutes and add full in a cup of hot water. Pour a ision. And with the realization

mechanic. She was a kitchen artist, these into the gravy and add the rinsing, the hair dries quickly, with Work was pleasure and a test of skill the mixture, sprinkle the tops with ler than it is, and takes on a rich (Protected by the Adams Newspaper grated Parmeson cheese and bake in luster and a softness that makes the oven for ten minutes.

Swell matter L pair two colesponds and them to the full of fomet over it and posch gently and stared long as the combasting frequently with the basting frequently with the large are selected by the basting frequently with the large are selected by the sole one finely uneducated. The long going to make a painting that will Alma submitted stolidly. She posed of salt and one-half cup of washed of salt and one-half cup of washed and one-half cup of washed line of mistresses whom she large are selected as a submitted stolidly. She posed to salt and one-half cup of washed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses whom she large are selected as a submitted stolidly. She posed line of mistresses are selected as a submitted stolidly. She posed line of mistresses are submitted stolidly. She